



CACFP Short Course
May 3, 9:00 am-5:00 pm
McCreary Center
1800 Pattee St., Perry, IA 50220

[Click here to register](#)



Timely Topics

Goals and Objectives:

- Become familiar with the latest developments in the CACFP
- Learn practical ideas to implement the new meal pattern
- Understand CACFP rules and requirements for diet modifications
- Gain understanding of new purchasing requirements
- Use tools to improve the mealtime environment

Day 1– May 3 , 2016

		Presenter
8:00 - 9:00	Registration & Breakfast from Perry High School—Senior Room	Ann Feilmann Robin Holz
9:00 - 9:15	Welcome and Introductions	
9:15 - 10:00	CACFP Hot Topics Featuring the New Meal Pattern (if available)	Robin Holz
10:00 - 10:30	Snack Potluck & Sharing Ideas	Jaci Graves
10:30 - 11:45	Nutrition and Wellness Tips to Meet the New Meal Pattern	Carrie Scheidel and DE Staff
12:00 - 1:30	Lunch—on your own	Keerti Patel
1:30 - 2:15	Procurement/Purchasing	
2:15 - 2:45	Snack Potluck	Lisa Robinson
2:45 - 3:45	Diet Modifications in CACFP	
3:45 - 4:45	Smarter Mealtime Scorecard – Panel of Pilot Centers & Team Nutrition Resources	Panel Carrie/Patti
4:45 - 5:00	Wrap Up (Questions, Evaluations, Certificates)	Robin Holz
6:00	Tour of Rooms at Hotel Pattee—Hotel Lobby	



CACFP Short Course
May 4, 8:15 am-4:00 pm
Hotel Pattee
1112 Willis Ave., Perry, IA 50220

[Click Here to Register](#)



Improve Your Program

Goals and Objectives:

- Cooks—Understand required CACFP food service records
- Cooks—Learn how to prepare good-tasting & attractive, healthy foods
- Cooks—Learn about common special diets
- Directors—Learn ways to improve CACFP management
- Directors—Become familiar with the Nutrition & Physical Activity Self-Assessment Program
- Directors—Develop a CACFP procurement plan
- Directors—Learn about the DHS training registry
- Directors—Verbalize ways to incorporate farm to CACFP in child care

Day 2 – May 4, 2016

7:15—8:15	Registration and Breakfast Buffet	Lobby	Ballroom
	Directors: Canisteo Room	Presenter	Cooks: Spring Valley Ball Room
			Presenter
8:15-9:15	Welcome for Directors The CACFP Management Plan	Ann Feilmann Robin Holz	Welcome Cooks Full & Complete Recipes Sandy Fiegen
9:15-10:00	Nutrition and Physical Activity Self Assessment for Child Care (NAPSACC)	Erin Olson	Food Production Records Jane Heikenen
10:00-11:00	CACFP Management Tips	Panel led by Jaci Graves	Intro to Cooking Activities Chef Dee Dee Olson
11:00-12:00	IowaCNP—Staffing, Supervisory Oversight & Training Plan	Christine Crow	Group A Cooking the New Meal Pattern Group B - Adjusting the Recipes Group C- Completing the Food Production Record
12:00-12:45	Developing a Written Procurement Plan	Keerti Patel or Robin Holz	Group B Cooking the New Meal Pattern Group C- Adjusting the Recipes Group A- Completing the Food Production Record
12:45-1:30	Lunch: Featuring Child Care Recipes	DeeDee Olaon	Ballroom
1:30—2:30	DHS Training Registry	Erin Clancy	CN Labels & Product Specifications Dean Flaws
2:30—3:00	Snack: Recipe Tasting	DeeDee Olson	Ballroom
3:00—3:45	Farm to CACFP	Haleisa Johnson	Understanding Special Diets Lisa Robinson
3:45—4:00	Wrap up (Questions, Evaluations, Certificates)	Robin Holz	Wrap up Sandy Fiegen